

IN THE CLAIMS:

Amend claim 1 as follows:

1. (amended) In a process for producing a fried starch-containing foodstuff, which comprises:

- blanching a starch-containing foodstuff at a temperature greater than 55°C in order to obtain a gelatinized starch-containing foodstuff;

- drying the gelatinized starch-containing foodstuff to obtain a dried foodstuff;

- partially frying the dried foodstuff to obtain a partially fried foodstuff;

- cooling the partially fried foodstuff to obtain a cooled partially dried foodstuff; and

- optionally finish-frying the cooled partially fried foodstuff;

the improvement which comprises:

subjecting the gelatinized starch-containing foodstuff to surface treatment, comprising a pressure drop at elevated temperature, between the blanching and partially frying steps, said pressure drop being sufficient to physically modify the surface structure of the gelatinized starch-containing foodstuff and being applied at a water content of the starch-containing foodstuff of at least 35%.